

AN - 1979-01574B [01]

CPY - BREA-R

- LEBR-R

DC - D16

FS - CPI

IC - C12C11/18

IN - MELEDINA T V; ROZMANOVA N V; VITRINSKAY A M

MC - D05-B

PA - (BREA-R) BREAD-BAKING RES

- (LEBR-R) LENG D BREADBAKING IND

PN - SU592843 A 19780301 DW197901 000pp

PR - SU19762353432 19760413

XIC - C12C-011/18

AB - SU-592843 Baker's yeast is obtd. in higher yield more quickly by growing reactivated pure dried yeast culture in aerated aq. nutrient medium contg. molasses as sugar source with mineral salts and growth stimulant added and using a multi-stage process.

- The reactivation of dried yeast is conducted in aerobic conditions using molasses soln. contg. 3.5% sugar and 1.7% yeast (based on molasses wt. After 7-9 hrs. reactivation the yeast culture is grown in aq. molasses soln. using multistage industrial process. Addn of growth stimulant increases the biomass yield.

IW - BAKE YEAST GROW MOLASSES REACTIVATION PURE DRY CULTURE MULTISTAGE PROCESS INCREASE YIELD

IKW - BAKE YEAST GROW MOLASSES REACTIVATION PURE DRY CULTURE MULTISTAGE PROCESS INCREASE YIELD

INW - MELEDINA T V; ROZMANOVA N V; VITRINSKAY A M

NC - 001

OPD - 1976-04-13

ORD - 1978-03-01

PAW - (BREA-R) BREAD-BAKING RES

- (LEBR-R) LENG D BREADBAKING IND

TI - Baker's yeast growing on molasses - using reactivated pure dried culture and multistage process to increase yield